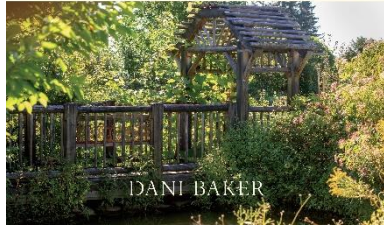




THE HOME-SCALE FOREST GARDEN

How to Plan, Plant, and Tend a Resilient Edible Landscape



The Home-Scale Forest Garden

How to Plan, Plant, and Tend a Resilient Edible Landscape



Dani Baker

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Learn how to create an edible forest garden—perfect for gardeners and growers at any scale! Includes over 100 cold-hardy berry bushes, fruit and nut trees, perennial vegetables, herbs, edible flowers, mushrooms, and more.

When market gardener Dani Baker attended a permaculture workshop at her local Cooperative Extension office in upstate New York, she was inspired by its message of working with nature to create a thriving edible garden ecosystem. She immediately launched a new experiment she dubbed the “Enchanted Edible Forest.” In *The Home-Scale Forest Garden*, Baker shares what she learned as she became a forest gardener, providing a practical, in-depth guide to creating a beautiful, bountiful edible landscape at any scale—from a few dozen square feet to an acre or more.

Baker provides information on planning, planting, and maintaining a resilient forest garden ecosystem, including:

- Using permaculture principles
- Observing and mapping your space
- Building planting beds, including hügelkultur mounds
- Coping with saturated soil
- Matching perennial edible plants to the right growing conditions
- Grouping plants in diverse layers that attract and shelter beneficial insects and birds
- Creating microclimates to increase the range of plants you can grow
- Pruning, propagating, managing pests, and more
- Expending less energy for greater reward

The Home-Scale Forest Garden is complete with descriptions of over 100 food-bearing and multifunctional plants for every layer of a forest garden: overstory and understory trees, shrubs, herbaceous plants, groundcovers, vines, and mushrooms, too.

Throughout, Baker candidly shares both her mistakes and her successes to help readers better understand the dynamics of a forest garden as it grows and changes over time. From her Asian Pear Adventure and Tamarack Travesty to her discoveries of unique ways to rescue and transplant tree seedlings, readers will appreciate the practical advice as she recounts lessons learned from her grand edible gardening experiment.

This is the perfect guide for gardeners of all experience levels who want to work with nature’s model and expand the range of food crops they grow as they embark on their own forest garden adventure.

About the Author

Dani Baker and her partner, David Belding, farm at Cross Island Farms on Wellesley Island in the St. Lawrence River between New York and Canada, where they raise certified organic produce and grass-fed beef and goats. Dani is a retired clinical psychologist and a self-taught gardener who now conducts workshops and tours at her edible forest garden as well as giving presentations at organic farming conferences and other venues.